Green Curry with Snake bean, Okra & Baby Eggplant.

**Equipment**
- Cooks knife
- Chopping Board
- Wooden Spoon
- long platter
- Saucepan & lid
- peeler

**What to do**

1. In a large pot melt 1 Tbsp Coconut oil. Add white onion and sauté for a 5 mins. Add the green curry paste and fry gently until very aromatic.

2. Slice with a cooks knife (and place on a platter separately) the snake beans, white onion, okra, long green bitter melon (opt) and baby eggplant.

3. Add coconut milk and water to the pot with the sautéed green curry paste and stir with a wooden spoon to combine. Cut lemongrass down the centre and tie in a knot around itself and add to the pot. Simmer gently.

4. Add sauces and palm sugar and adjust taste accordingly. Add basil leaves.

5. Add vegetables and cook a further 10-15 mins or until veg is cooked thru but holds its shape.

6. Remove lemongrass knot and serve in 3 dishes. Sprinkle with picked coriander leaves. Opt: (Add thinly sliced green chilli on top as garnish).

**Ingredients**
- ½ x bch snake beans
- 4-5 okra pods, sliced
- 1 white onion
- 1-2 baby eggplants (opt) ½ c long green bitter melon, peeled and sliced
- 3 Tbsp green curry paste
- 1 stick lemongrass
- ½ cup picked coriander leaves
- 1 Tbsp coconut oil
- 6 vietnamese basil leaves
- 2 tins coconut milk + 2 tins full of water (extra water or coconut water if needed)

**From the Garden**
- White onion
- Vietnamese basil